

ALBANY'S FAIR SEX BAND LONG FAMOUS IN WILLAMETTE VALLEY

Musical Organization, Most Prominent of Kind in Oregon, Was Formed in 1880, and Maintained Activity on Numerous Important Occasions for More Than Three Years.



PHOTOGRAPH OF THE FAMOUS ALBANY LADIES' BAND.

The players (reading from left to right) are: Standing—Nettie Piper, now the wife of E. W. Langdon, of Albany, one of the most famous musical organizations ever formed in Oregon...

ALBANY, Or., May 20.—(Special.)—One of the most famous musical organizations ever formed in Oregon was a woman's band, at Albany, in the early '80s. There have been a number of bands made up of members of the fair sex in the state since that time...

The shoes without buttons or laces. See that this trade mark and "Martha Washington" name are on the sole.



Feet that quickly tire, that are sensitive and tender, that ache or burn—that swell or perspire, that cause discomfort if you stand too long or walk too far, get instant and lasting relief and extreme comfort from the stylish Mayer Martha Washington Comfort Shoes.

They are a blessing to all womankind. They are made without buttons or laces and can be slipped on or off in an instant. Rubber at the sides gives with every movement of the foot—prevents any pressure and insures a smooth, glove-like fit.

Mayer Martha Washington Comfort Shoes are dressy and stylish in addition to their supreme comfort. In all sizes and three heights.

WARNING! Be sure you get the genuine. There are numerous imitations made to look like Mayer Martha Washington Comfort Shoes but they lack the comfort, wearing qualities, fit and style.

F. MAYER BOOT & SHOE CO., Milwaukee, Wis.

WESTERN BRANCH, WASHINGTON SHOE MFG. CO., SEATTLE, WASH.

MAY IS MONTH FOR PARASOLS; MANY NEW STYLES IN THE SHOPS

MAY is eminently the month of parasols, but the shop stocks are too big for the latest buyer to be disappointed. Originality of form and very long stocks are the chief points this season, although there are some wonderful combinations of materials and colors.

ivory is seen, a black enameled stick may end with a round knob of cream white bone. And all of these queer points, covers suitably dressy, may come with the \$5 sunshades.

Dry Shampoo Better Than Soap and Water

(From The New York Graphic) "Once in two or three months is as often as it is advisable to wash the hair with soap and water," says Clarence Montague, the beauty expert.



A BEAUTIFUL FORM WOMAN'S GREATEST CHARM. A beautiful form is woman's greatest charm; and when Nature has bestowed it, it is necessary to tend proper assistance. Many advocate local applications of ointments, but external treatment does not go to the root of the matter.

ANSWERS TO QUERIES. Jane: (1) The clogged condition of the pores of the face is due to the use of powder. (2) The cerol cream of which you write is greaseless, will not clog the pores, and is the best for the smoothest and most delightful massage cream you can use.

Quick Luncheons for Sewing Days

Menu: Asparagus on toast, hot tea biscuits, marmalade and tea. Use canned asparagus tips. Drench them with cold water the moment the can is opened; drain thoroughly in a colander and warm in a double boiler; put in a little butter during the warming and season to taste.

Menu: Stewed kidneys and rice, raw tomatoes and chocolate eclairs and coffee. The main dish can be warmed up to advantage, so it can be made the day before. Ask the butcher for a fresh veal kidney, or six or eight fresh lamb kidneys.

Menu: Baked beans, Boston brown bread and cream, sweet butter and sugar. The baked beans prepared with sugar and tomatoes are fine for this luncheon, while the little 5 and 10 cent cans of baked beans are not. The baker can be made to take the place of the home-made article.

Menu: Fresh strawberries and cream, homemade sweet butter and a glass of milk thinned with iced cream. If the strawberries are free of sand do not wash them, as this dims the exquisite taste.

Menus for One Week

- Tuesday. Cream of watercress soup, Baked chicken salmon stuffed with cream, potatoes with chives, Asparagus salad, Baked custard, Coffee. Wednesday. Fish soup, cardinal style, Braised heart, nut dressing, Jardiniere of vegetables, Browned potatoes, Lettuce salad, French dressing, Jellied strawberries with cream, Coffee.

Answers to Correspondents

BY LILLIAN TINGLE. PORTLAND, Or., May 19.—To recent articles from plates distant from fabrication, on the purchase of various of fish, seen in the Portland markets, would be most acceptable. I should like to know how this list of fish ranks in quality; how to tell a perfectly fresh fish from one not so fresh; the best way to select a wholesome way of cooking each variety of fish; the vegetables and sauces best served with fish of each kind; the best way to preserve the dessert following a fish dinner should differ materially from that following a roast beef meal.

HER information you desire in regard to fish is beyond the scope of a correspondence column, but I will try to write a special article—or if you may have to be a series of articles—on the subject just as soon as I can find the necessary time. Certainly Portland housekeepers are favored in the varied and inexpensive "sea food" available all the year round, in our markets.

Are you sure that the liquid does boil out? A certain amount of shrinkage usually takes place varying according to the kind of fruit or vegetable used, and a slight vacuum is needed, which helps to hold the lid firmly in position after the clamps are off. Follow the directions, which come with the jars you mention, and I think you will have no trouble. We use them continually in school with good results, though, as you say, the jars are no longer quite full when they come from the steamer. In this case, however, the keeping qualities are not affected. I have at the moment some asparagus and strawberries, both two days old this month. Each is sound and in good condition in spite of the fact that the liquid does not stand at running level, as it would have to do for proper keeping in some of the older makes of jars. The juice did not boil out of these. Follow the printed directions as to the use of the jars, and be sure to use the proper method of filling and sealing. The jars are not intended to be used for anything but the various fruits and vegetables, and I think you need not worry about the success of your canning.

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